THE GENESEE FARMER.

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THE GENESEE FARMER.

SATURDAY, OCT. 18, 1834.

On the Culture of Grapes.

Again we wish to call the attention of our readers to the cultivation of this precious fruit. Every owner of a piece of ground who desires to live comfortably on it, and can find room for a fruit tree, is almost sure to have one of some kind; and the man who is not willing to have a part of his land so occupied, if such there be, must be one with whom we would rather not have much acquaintance. We have not capriciously arrived at this conclusion. Every household requires fruit; and the master or parent who provides it not, must be a delinquent. Not capable of appreciating its value, when produced by others, there is no hope that he will properly instruct his inmates or children to keep their fingers to themselves when they happen to approach their neighbors' fruit trees; and the idea will scarcely occur to him, that the sin is as great in stealing one kind of property as another, if the value be the same to the owner.

We would therefore suggest that he who has the conveniences, and who wishes to support an unsullied reputation, ought to be in some measure an orchardist or a horticulturist (of course, these remarks extend not to cities or crowded villages.) We will not say what fruits he should cultivate, leaving that to his own choice; but we feel free to say something on the occasion. Fruit in considerable variety is the most pleasing. We have observed that those who have none but apples at home, are always eager to get hold of a pear, a peach, or a bunch of grapes, when they go abroad among their friends.

In regard to the last fruit, we find a great diversity of tastes. The musky or foxy flavor of the Isabella grape, is commonly unpalatable to grown persons who taste it for the first time; and this remark is particularly applicable to Europeans. In the York Madeira however, though we think it is only a variety of the same species, there is scarcely a trace of the foxy flavor; and it is relished by many who would reject the former kind. Neither would the Catawba or the Bland be objectionable on that account.

We have mentioned American grapes first, because they are less liable to be mildewed; and because they are so hardy as not to require to be laid down in winter. These are important considerations. They are also stronger plants than the exotic vine; and if cultivated a little for two or three years, they will be stout enough to smother the grass and weeds, and to take care of themselves. Pruning will be advantageous, but it is by no means necessary to their fruitfulness. Ours have been much neglected, not through choice but necessity, and yet they have produced us fruit, *even this season*, in abundance.

Where is the owner of a lot or farm, then, who can muster twentyfive or fifty cents for the nurseryman, and who would not be willing to attempt their culture? We think there is no more risk of failure than in planting an apple tree. We have no recollection of having seen a person who disliked grapes of every kind; and we believe there is no fruit that is more generally acceptable. If the parent who dislikes the Isabella will still cultivate it, he may rest satisfied that even in his own family, the grapes when fully ripe, will not go a begging; and if his taste should continue unaltered, we would be willing to assure him that to his children this fruit will become delicious, and prove one of the greatest of simple luxuries.

But we are all subject to disease; and many of our readers may recollect how grateful such fruits are to a person in a state of convalescence. While the strawberry, the peach, and the melon, appear and disappear with the season, the grape may be preserved in all its freshness through the winter, and even till the approach of warm weather. Fresh grapes in jars are imported into this country, when with a very little attention every family might have a store of its own raising, as easily, and at far less expense than it makes its own *preserves*.

There is another view of this subject however, which is worthy of the attention of the horticulturist. It is known that exotic vines, such as the Sweet Water, when produced from cuttings, will bear grapes free from mildew till they are four or five years old; but after that period there is little dependence to be placed on them. Even when they are older, if the summer proves dry, there will be little mildew; but the uncertainty is too great to make it an object to preserve them. We therefore propose to others and intend ourselves, should life and health be spared us, to plant a row ten rods in length, of the Sweet Water and other fine exotics, next spring. The year after let a second row be planted; and so on *annually*, till five rows shall be completed. The first row will bear some in the second year, but more abundantly in the third and fourth year; and should the season prove fine even in the fifth year. After this, the vines should be taken up by the roots. If the same ground is to be occupied it will be best to dig a trench, and fill in fresh earth, setting out new cuttings in the following spring. From all that we have been able to learn or to observe, this plan presents every prospect of success; and we have no doubt that those who will persevere in it, may always have those delicious kinds in abundance.

Orange Quinces.

We were presented a few days since with a beautiful Quince of the orange variety, grown in the garden of E. WATTS, Esq. of this city, which measures thirteen inches in circumference and weighs fifteen ounces. Considering the unfavorable season for fruit, it is certainly a production worthy of notice.

On the Culture of Potatoes.

From the last number of the *American Journal of Science and Arts* we copy the following note to Professor SILLIMAN (the editor) from WILLIAM FOSTER of Boston. We are satisfied that many of our swamps and marshes might be profitably cultivated in this manner; and in the mean time such places would be in progress to be reclaimed and rendered permanently productive.

"In 1796, living in a part of France where potatoes were but little known, and less used, as food for man; and having obtained some Irish seed, I gave them to a country gentleman, at whose castle I was then residing, to plant. He asked me what soil was the most suitable. I informed him that on that subject there were various opinions; but that I had known very good crops, and of good quality, raised on moist ground. He told me that he had one place that was moist enough, being nothing but bog and water; and another dry enough, being nothing but sand or gravel;—and that he was willing to make the sacrifice of these two places for the experiment since the seed cost him nothing; at the same time saying that he was not partial to Englishmen or potatoes.

"By the side of the morass there was a gravel hill without a sign of vegetable earth in it. The morass was then frozen so as to bear our weight. I proposed to him (or he to me) to use the dry gravel as a mere receptacle to hold the potatoes for vegetation. The plan was adopted; many wheelbarrow loads of gravel were placed at proper distances on the bog, and the potatoes planted therein, under my direction. The result was a very early crop of excellent potatoes, farinaceous and large; and the same process was continued for years after, occasionally adding a little gravel, when a part of the first deposit had sunk into the morass. The potatoes planted on the dry gravel produced a few plants and bulbs of a very bad quality. Their producing any thing must have been owing to the dampness of the climate, and the copious dews that proceeded from the vicinity of the morass.

"Is it not probable, sir, that in New England where good arable land is not in sufficient quantities for our wants, there are many such morasses, now of no value, which might be made to produce potatoes, and perhaps other useful vegetable food? The experiment seems to be worth trying.

"I will further remark that this aquatic potatoe patch had no hoeing or other labor bestowed on it,—a matter of some importance where labor is so dear. Again the labor of transporting the heaps of gravel may or must be done in the winter, when the time of the farmer is less valuable."

Seed Corn.

Thomas Foster, of Auburn, writes to the Cultivator, that he has for years selected his seed corn, at harvest time, from stalks producing two ears, preferring the upper ear, and that he has had one eighth more product than from seed saved in the ordinary way.

There is no better time than the present for transplanting fruit trees, &c.

The Annual Fair at Albany.

We find in the Albany Argus an extended account of the articles exhibited at the annual Fair of the Albany Agricultural Society, held on the 8th and 9th days of the present month. The productions of the farm, the work-shop and the manufactories, were, it would seem, displayed in more than usual profusion and variety, and exhibited in a marked degree, the progress of improvement in almost every department of domestic industry. From the enumeration in the Argus, we select notices of such articles as we deem of interest to our readers:

By Wm. Beach—A concave self sharpening plough—highly spoken of as a well made article.

By Daniel W. Webster—A new threshing machine, considered a great improvement, as was also the model of a machine for dressing flax.

By Jacob Wilsey—A fanning-mill on an improved plan—a very great improvement on the old.

By C. N. Bement—Several kinds of ploughs—thought to be decided improvements on those of the old construction—substantially and neatly made.

By John Rich—A side-hill plough of an improved, and in the opinion of practical men, of the best construction.

By Wm. Craig—Ploughs of the Scotch and Cultivator patterns—a neat, durable and well finished article.

By Benj. F. Boyden—Two cast hoes of a peculiar pattern.

By Wm. Gilbert, of Bethlehem—Onions of immense growth, some of them from six to eight inches in diameter.

By S. Van Rensselaer, jr.—A great variety of vegetables of a superior kind—several kinds of cabbage, tomatoes, celery, &c. &c.—the latter measuring nearly four feet in length—three beets, the average weight of which was upwards of 50 pounds—Catawba grapes, Virginia corn, English spinnage, quinces, &c. &c.

By L. Cruttenden—Potatoes and turneps from his own grounds, of a rare quality and unusual size.

By Mrs. Cruttenden—Preserves of the citron melon, tempting in appearance, and doubtless of a superior flavor.

By Jacob Henry—Russian cabbage turnep, an exotic, rarely produced in this country in such perfection.

By J. Whiting—Curious specimens of South American squashes, also a rare production here.

By Alexander Walsh, of Lansingburgh—Alexander and Harvey apples, blue Madeira and black Genet grapes, black potatoes, perennial flax, filberts and peanuts from his farm, and other rare productions.

By George A. Hoyt, of Moreau, Saratoga county—a variety of vegetables of a superior quality.

By Orrin Goodrich—Butter, from Berkshire, Mass., said to be very good.

By the Orphan Asylum—Fine potatoes, turneps, and other vegetables.

By Dr. H. Green—Native grapes, from the wild grape so common in New-England.

By Aaron Thorp—Peas of the third crop, and skinless oats.

By Judge Buel—A large Valparaiso squash, specimens of Dutton corn, and of a long gourd or squash known as Hercules' club.

By I. & J. Townsend—A great variety of choice fruts and vegetables.

By George Teague—Tuscarora cabbage, monstrous specimens, with other vegetables, from the Alms-house.

ERRATA.—Page 314, col. 2, line 14, for *contrasted, with dark brown*, read *contrasted. With dark brown*—line 30, for *annuism* read *annuum*

Gambling.—The Governor General of Cuba has expressed his determination to put an end to gambling throughout the Island, and threatens to punish to the extent of the law all who are found guilty.

From Sillman's Journal.

Method of Destroying Worms

AND INSECTS WITH SPIRITS OF TURPENTINE, BY M. D. THOSSE.

——— I was led to try it by observing that certain plants which have naturally a strong odor, are not infested with insects.

Wishing some years ago to raise four young puppies, I perceived them when a few days old to be very languishing, and discovered that they were full of insects or lice, which were preying upon them. It was in vain that they were combed—new generations succeeded, or were renewed from the mother, and the little animals were on the point of perishing. I then took it into my head to sponge both the mother and the pups with warm water impregnated with spirits of turpentine; and soon found to my agreeable surprise that every turn of the comb brought out numerous dead insects. The little animals soon acquired vigor, and were saved by a single repetition of the process during the course of the summer.

I tried the spirits on various insects. Lice when touched with it on the point of a pin, made a few rotary bounds and fell down dead. Bed bugs annointed with the same fluid, after a few steps, turned on their backs and died. A green gilded insect as large as a bean which attacks pear trees, was touched and died immediately, although another insect of the same kind, lived a long time in warm quick lime.

Butterflies, flies, caterpillars, May-bugs, die more or less promptly when attacked with it.

Having learnt these facts, I soon found occasion to try its effects on some of my trees, which were attacked by a multitude of worms. These I destroyed entirely by putting into a bowl a few handsful of earth on which I poured a small quantity of the spirits—then adding water, and stirring the whole together until it had a proper consistence to be rubbed or brushed over the ends of the branches. The insects perish with their germs; and the odor remaining several days about the tree, repels fresh invaders. A mixture of earth is necessary, because spirits of turpentine swims upon pure water and will not mix with it; and if used in too great quantities might burn the leaves.

The drouth which occurred a few years ago in the canton in which I live, produced a mange in cattle and horses, very extensive and injurious; and those which escaped this infection were filled with lice, from which they were promptly relieved by sponging earth with water impregnated with the spirits. This infection caused horses fatigued with labor to rub themselves so much against their mangers and the walls of the stables as to deprive them of much of the rest so necessary to their comfort.

I cannot therefore doubt from the trials that have been made, that much benefit might result from the use of turpentine in clearing fields and trees from insects of different kinds; and that a mixture of ashes with which a portion of this liquid has been incorporated, would remove by its odor, the ticks and other insects which infest turneps. Its odor is more penetrating in the open air than that of sulphur and some other materials used for this purpose.

"Every man's fortune (success in life) depends upon his own conduct."—*Lat.*

Expense of Curing Hay.

An accurate account of expense in different operations of farming, has heretofore been so little attended to, that in making out an estimate of cost of any one process of the many that are to be performed, the farmer has to be governed more by conjecture than by any rule of correct calculation. This deficiency is owing to his own neglect, and if he now suffers, as he must necessarily, from the evil, a little time and pains are all that are required to enable him hereafter to count the cost of any one process he may wish to have performed. It is as important to the farmer to know what ought to be the reasonable cost to have a piece of work done, as it is for the manufacturer to calculate the expense per lb. or per yd. of carding, spinning or weaving, and we are well assured, that if the last is unacquainted with the expense of each of these processes, he is totally incompetent to carry on his business successfully. It is the same with the mechanic, and that one only, at this day, becomes wealthy, who is competent to make a correct account of profit and cost. Where a farmer does all his own work, it may not be so necessary to keep a debtor or creditor account, but when job work is to be done, as it must in a variety of cases, accuracy of cost is essential to the interest of all engaged. We do not hesitate to say, that a man who would keep a correct account of all the expenses and labor upon a farm, giving a separate page to each laborer, each lot, each horse, ox and cow, with the profits derived from each, and this system kept up for successive years, and extended throughout his whole arrangement, and published, would aid more directly the class of community to which he belonged, and it would give rise to more beneficial results, than the present opening of new canals, or originating other great improvements. We would then be furnished with a guide or table, from which we would calculate the expense of each operation and class of husbandry, and settle the many principles which are now left to reason, and, in many cases, to conjecture. It has been for many years, and is yet, a disputed point among the most intelligent farmers, whether the raising of grain or stock, where there are proportionate facilities for each, is most conducive to their interest, and we do not see that the controversy can be settled in any way, except by keeping the debtor and creditor account we have mentioned. It is useless to enlarge upon this subject. Doubt and uncertainty will always rest upon it, and we suffer from a continuance of the evil, until we adopt a better and more systematic manner of calculating all our expenses and profits. Our object at this time is, to give the expense of cutting hay, and it is as accurate as circumstances would allow. It would be better could we estimate the cost per ton, but as a farmer has not the conveniences, and does not weigh the hay intended for his own consumption, it would be difficult to say, with certainty, what is the cost of curing by weight. It is a common observation, however, that 20 feet square and one foot high of well packed hay, give one ton of 2240 lbs. by weight; how far it is correct, we have never had the opportunity of ascertaining. We have estimated it by the load, and a two horse load, with the wagon, or one with an ox cart, are considered equal—each load we put

down as 12 cwt. of well cured hay, such it would turn out from the mow.

Cutting, curing & housing	126 cart l'ds hay,	$143	00
do.	124 wagon do.	136	00
do.	88 cart do.	34	37
Total,	288 loads, costing,	$313	37

Or $1 08 3-4 per load.

We give three different statements as the work was done on three different farms, and the first two under the direction of the persons living upon them who were hired tenants, and who employed men to work with and under them—the work was charged at $1 per day wages and board, which was the actual price. How far the tenants who had no interest in the hay, or were not charged with any part of the payment of the expenses, might, if they had been concerned in either or both, by greater efficiency, been enabled to lessen the expense, we are unable to say: they were, however, as competent as the better kind of day laborers, and as the farms were some distance apart, and there was no communication between the tenants, still the expense for the labor done on each is nearly the same. A revolving horse hay rake was used in both instances, and there was no charge for the use of the team to house the hay. Still we have no doubt that had the owner personally superintended the work, the cost would have been less; because his direct interest in lessening all expenses would have created facilities which did not occur to those less interested. In the last statement given this was the case, for there we see 38 loads cured for $34, or about 90 cents per load; whereas the other two cost about $1.12 per load. We have heretofore made estimates of the expense of curing hay, and have uniformly made them at about $1 per load. Last year, the expense was rather less than this; for although the weather was not quite so dry for harvesting, yet as the heat was not so intense, laborers were enabled, on the whole, to do more, and this year, a mower had to go over more ground to obtain the same quantity of hay. —*Cultivator.*

Selecting and Breeding Cattle.

The first sentence in the following, from Dickson's Cattle Manager, contains great encouragement for those who wish to acquire a reputation as breeders of our native stock.

The change which is capable of being made in any breed of animals by judicious and proper selection, is such as can scarcely be conceived, except by those who are sufficiently experienced in the business, as the beneficial consequences of it are supposed to arise from other causes. It is evident, that for the purpose of breeding from, no animal can be fully depended upon, unless it be really good in itself, and have, in addition, been quite well bred in all the several stages of its and estry.

As all the breeds and varieties of animals, while in their natural state, and before they have undergone any of the beneficial changes of art, are defective in some respect or other, and as individuals of the same breed are very differently formed and proportioned in their several different parts, care should be taken to select from whole herds, flocks, or collections, such only as are early in coming to perfection, and have other desirable properties, which give them superiority over others in the views of the breeder. Then, in proceeding with the produce even of these parents, the best and most suitable in every respect of each sex are to be further selected and taken as the future improving stock, while the remaining inferior portions are steadily to be refused as improper; and by thus rejecting every animal that is bad, inferior, or unfit for the purpose, great improvement and advances towards perfection in the breeding of animals may be made.

As the offspring that is produced by "some animals is very unlike themselves," it is "a good precaution to try the young males with a few females, the quality of whose produce has been already ascertained: as in this way, and by this kind of selection, "the sort of stock produced, and the description of females to which they are the best adapted," will be the most certainly known, and of course the practice afterwards will proceed in the most perfect manner. Proper selection in breeding and providing male stock has tended to produce the greatest improvement in every kind of animals to which it has been applied.

There can be little doubt but that, by this mode of selection in the practice of breeding, every desirable property in all kinds of animals may be promoted and improved. But the selecting for one single property should be avoided as much as possible.—*New York Farmer.*

Seed Wheat.

We have seen a lot of seed wheat, received by E. Corning, Esq., and indeed we have sown a part of it on our grounds, equal if not superior, to any we ever before saw, for fine berry and cleanliness from foul seeds. This wheat came from Giles H. Holden, Esq., who resides at the mouth of the Genesee river, and is of two varieties: the white Flint and Indiana. The average weight of the parcel was 64 lbs. the bushel. If our farmers would imitate the excellent example of Mr. Holden, and sell or sow none but clean pure seed, the character of this great staple of the west would not only be enhanced, but the cultivators would themselves be greatly profited.—*Cul.*

Native Cattle.

Having lately observed a new property in the native breed of cattle belonging to Mr. Ralph Haskins of Roxbury, I am desirous to inquire through the medium of your paper, whether there are any other ones possessing a similar quality.

This quality consists in the remarkable richness of the milk and cream, the latter of which when separated from the milk for the space of twelve hours, becomes of the consistence of a baked custard, and may be turned upside down without any harm, or spread on like butter. Cream in this state has been repeatedly carried into State street, and gentlemen in the Insurance offices have churned it, and brought the butter in less than a minute.

Mr. Haskins states that notwithstanding the richness of the cream, the milk after it is skum is much richer than common skim milk, and the cows also give as much as others usually do.

He has received premiums at Brighton for two of them, one of which we understand he has lately sold for 150 dollars.

If any of your readers have ever known such an instance before, they would much oblige a subscriber if they would mention it in your paper. —*Boston Advocate.*

The Deodar Cedar.

We have received a small quantity of the deodar seeds from Mr. Auben of the East India House, sent by direction of the Chairman of the Company. Along with them, Mr. Auben forwarded extracts from letters from Dr. Wallich one of which we quote: "The deodar cedar is, of all others, the most desirable to introduce into England. It is equal in stateliness, and magnificence to the Lebanon cedar, and far superior to it in the fragrance of its wood, which is incredibly durable. The tree will stand the climate of the North of Europe, beyond all doubt." Dr. Wallich, besides again noticing that the seeds had germinated with him in ten days in the open ground, has added, "and under glass, in my own room, in eight days."—*Loudon.*

Improved Cheese Shelves.

In large cheese dairies, the labor of daily turning the cheese while undergoing the drying process, is considerable and fatiguing. The *Repertory of Patent Inventions* describes a machine of simple construction, invented by Mr. Blurton, of Field Hall, near Uxoter, calculated greatly to abridge this labor. We copy this description for the benefit of the cheese dairy readers of the Cultivator.

"The machine consists of a dozen strong shelves, framed together, and having bars nailed from top to bottom of one side to prevent the cheeses falling out while in the act of turning. The frame is suspended on two strong pivots, one of which is set into the wall of the room, and the other is supported by a strong post. Two catches keep the frame upright, and prevent it from being turned more than half round. By first filling the shelf immediately below the axis of the frame, and then placing the cheeses alternately on the two nearest shelves to that which has been already filled, the preponderance on the one side over the other can never be more than the weight of one cheese; the whole power, therefore, required to turn the machine cannot, in any circumstances, be greater than the weight of a cheese and the friction of the pivots. The cheeses in the act of turning, drop on the shelves which, in the former position of the frame, were above them, and having been exposed to a current of air for twenty-four hours previous, have become perfectly dry.

"Mr. Blurton has had the machine in use for five or six years, and finds that by means of it fifty-five cheeses are turned in the same time which is required for turning two by hand. Three other advantages attend its use; first, that a room thus furnished will hold thrice as many cheeses as when they are laid on the floor; second that the shade afforded by the shelves, together with the current of air which passes between them, has the effect in hot weather of preventing excessive sweating, and consequently loss both in weight and quality, as well as diminishing the necessity of rubbing the cheeses; thirdly, the ripening of the cheese is hastened, so that on an average they are ready for market five weeks earlier than usual."

STAGE ROBBERY.—The boot of the mail stage between Cincinnati and Hamilton, was cut open and robbed of several trunks one trunk contained $450 in gold.

Dairy Husbandry.

The following letter was written by Robert Smith, Esq. President of the Maryland Agricultural Society, to John Hare Powell, Esq. and is copied from the Transactions of the Pennsylvania Agricultural Society:

Dear Sir—You have asked me to send to you a statement of the arrangements of my dairy farm, Orange, two miles from Baltimore. This I am about doing, because it is a part of my creed, that an unreserved communication of our respective practices cannot fail to lead to beneficial results.

The barn is constructed according to the best Pennsylvania models. The yard is to the south of it. On the east and west sides are cow stables, containing 110 well made stalls, and well ventilated by a sufficient number of windows and double doors. In these stables are, in summer as well as in winter several ranges of cattle, duly littered and properly secured, each by a chain and halter. At the tail of each range of cows, there is a drain made of strong planks—and so fixed as to receive all their dung and urine. These several drains have a sufficient declivity to carry all the fluid matter to their southern terminations, where they intersect similar drains, which convey all this liquid manure into a cistern fifty feet long. The cistern is so placed and constructed, as to receive not only the urine of the stables, but also all the liquid matter of the farm yard. In it there is a pump, by means of which its contents are pumped into a large hogshead, fixed on a pair of wheels drawn by oxen. To the end of this hogshead is attached a box pierced with holes, into which this liquid manure flows through a spigot and faucet, and is then sprinkled over the ground as the oxen move forward.

For the purpose of augmenting the quantity and of improving the quality of the food of my stock of every kind, I have established a steaming apparatus. It consists of a boiler and two wooden boxes, in which boxes is steamed the food. These boxes contain each eighty bushels. By this simple apparatus every species of coarse vegetable offal is converted into nourishing food, and all the ordinary provender is rendered more nutritious.

In the dairies near Philadelphia, it is well known, that sweet butter of the first quality cannot be made but from cream *quickly* produced from *fresh* milk, and that whenever the milk remains many days to produce its cream, such cream acquires an unpleasant taste that is imparted to the butter.

Since the month of January, 1823, my dairy people have been in the practice of always placing the pans containing the milk, in water simmering hot. The only parts which constitute the cream, are by such heat separated from the other ingredients, and then, from their specific lightness, they of course ascend to the top in the form of cream. Cream is thus obtained during the coldest weather in winter, in the course of about twelve hours after the milk has been taken from the cows. And the operation of churning such cream never exceeds twenty-five minutes. The milk pans remain in the hot water about thirty minutes. The butter has invariably been of a fine flavor, and of a beautiful yellow color; and in the nature of things, it never can be otherwise, unless the dairy woman should be utterly ignorant of the art of making sweet butter.

It may not be amiss to state to you, that the skim milk under this process, is a very pleasant beverage. In summer and in winter, it bears the agitation of a carriage without becoming sour. And every morning, throughout the year, a person comes to the farm and takes from 260 to 300 quarts, for which he pays two cents per quart, cash, and on the same day he retails the whole among the people of the town, at three cents per quart.

The hot water in which the milk pans are placed, is contained in large flat wooden vessels attached to a stove. The water is heated by means of a flat tube fastened to the side, and near to the bottom of each vessel, and introduced through an aperture in the stove. The heat of the stove affords the additional advantage of preserving in the dairy house the requisite temperature during the winter season.

The dairy house is a stone building, consisting of three spacious apartments for the preservation of the milk, the cream, and the butter, and for the making of the butter. Two of these apartments are under ground and arched, and properly ventilated. To the south side is attached a convenient shed, with the requisite shelves, and with a copper boiler for the washing and keeping in good and sweet condition all the dairy utensils. In the front is a penthouse.

When I began, I really did not imagine, my dear sir, that I should have subjected you to the fatigue of reading so long a letter. Be this as it may, I beg you to be assured of the respect with which I am, sir, Your obedient servant,

R. Smith.

Taking Honey from Bees.

This may be effected, even with hives of the common construction, by three modes, partial deprivation, total deprivation, and suffocation.

Partial deprivation is performed about the beginning of September. "Having ascertained the weight of the hive, and consequently the quantity of honeycomb which is to be extracted, begin the operation as soon as evening sets in, by reverting the full hive, and placing an empty one over it; particular care must be taken that the two hives are of the same diameter, for if they differ in their dimensions, it will not be possible to effect the driving of the bees. The hives being placed on each other, a sheet or large tablecloth must be tied round them at their point of junction, in order to prevent the bees from molesting the operator. The hives being thus arranged, beat the sides gently with a stick or the hand, but particular caution must be used to beat it on those parts to which the combs are attached, and which will be found parallel with the entrance of the hive. The ascent of the bees into the upper hive will be known by a loud humming noise, indicative of pleasure in finding an asylum from their enemy; in a few minutes the whole community will have ascended, and the hive with the bees in it may be placed upon the pedestal from which the full hive was removed. The hive from which the bees have been driven, must then be taken into the house, and the operation of cutting out the honeycomb commences. Having extracted the requisite quantity of comb, this opportunity must be embraced of inspecting the hive, and of cleaning it from any noxious matter. In cutting the combs, however, particular attention should be paid not to cut into two or three combs at once, but having commenced the cutting of one, to pursue it to the top of the hive; and this caution is necessary for two reasons. If you begin the cutting of two or three combs at one time, were you to extract the whole of them, you would perhaps take too much; and, secondly, to stop in the middle of a comb, would be attended with very pernicious consequences, as the honey would drop from the cells which have been cut in two, and then the bees on being returned to their native hive, might be drowned in their own sweets. The bees, also, in their return to their natural domicil, being still under the impression of fear, would not give so much attention to the honey which flows from the divided cells; and as it would fall on the board, and from that on the ground, the bees belonging to the other hives would immediately scent the wasted treasure, and a general attack upon the deprivated hive might be dreaded. The deprivation of the honeycomb being effected, the hive may be returned to its former position, and reversing the hive which contains the bees, and placing the deprivated hive over it, they may be left in that situation till the morning, when the bees will be found to have taken possession of their native hive, and if the season proves fine may replenish what they have lost."—*Huish's Treatise on Bees.*

Total deprivation is effected in the same manner, but earlier in the season, immediately after the first swarm; and the bees, instead of being returned to a remnant of honey in their old hive, remain in the new empty one, which they will sometimes, though rarely, fill with comb. By this mode it is to be observed, very little honey is obtained, the bees in June and July being occupied chiefly in breeding, and one, if not two swarms are lost.

Suffocation is performed when the season of flowers begins to decline, and generally in October. The smoke of paper, or linen rag soaked or smeared with melted sulphur, is introduced to the hive by placing it on a hole in the ground, where a few shreds of these articles are undergoing a smothering combustion; or the full hive may be placed on an empty one, inverted as in partial deprivation, and the sulphureous smoke introduced by fumigating bellows, &c. The bees will fall from the upper to the lower hive in a few minutes, when they may be removed and buried, to prevent resuscitation. Such a death seems one of the easiest, both to the insects themselves and to human feelings. Indeed, the mere deprivation of life to animals not endowed with sentiment or reflection, is reduced to the precise pain of the moment without reference to the past or future; and as each pulsation of this pain increases in effect on the one hand, so on the other the susceptibility of feeling it diminishes. Civilized man is the only animal to whom death has terrors.

Estimate of the humanity of the three modes.—Much has been said about the cruelty of killing bees; but if man is entitled to deprive them either totally or partially of their food, he has an equal right (and in truth by that very act exercising it) of depriving them of their lives. For of the hives that have been partially or wholly deprived of their honey, it may be safely affirmed, that there

is not one in ten that does any good. If they live till the succeeding spring they are commonly too weak to collect food or to breed, and, being plundered by their neighbors, dwindle away, till at last the hive is without inhabitants. A prompt death is surely preferabte to one so protracted. Some judicious observations on this will be found in Huish's book, extracted from the works of La Greene, a French apiarian.—*Loudon.*

Wheat and Clover.

The practice has obtained, in Monroe, Orleans and some of the neighboring counties, the great wheat district of our state, and is rapidly gaining ground, of alternating wheat and clover, that is, of sowing wheat and clover seeds every other year upon the same ground. This is said to afford not only an increase of crop, but to effect a great saving of labor. The clover is sown with the wheat in autumn, or upon it in the spring. It is mown or pastured the second year, and the lay is then turned over, and wheat and clover again sown upon the first furrow. Thus the grounds receive but one ploughing in two years, and the green manure afforded by the clover, is all preserved for the wheat crop, not being dissipated by cross ploughings. Thus, too, the clover promotes the pulverization of the soil, keeps it light and friable, and pervious to atmospheric influence, by its gradual decay in the soil. We are advised, upon respectable authority, that under this practice there is seldom a diminution of crops, and that in some cases the product has been nearly doubled in a few years.

The wheat country of the west is a deep secondary formation,—the earth taken from the depth of ten and twenty feet, often exhibiting a fertility, when exposed to atmospheric influence, equal to that of the surface soil. It is a deep deposit of vegetable, animal and earthy matter, abounding in the specific food of the wheat crop. Hence it often occurs, particularly in the oak openings, that tillage, by facilitating decomposition, increases fertility even without the aid of manure. But the question worthy of consideration is, whether the practice of alternating wheat and clover, even upon these fertile formations, can be long continued, without impoverishing the soil? A yoke of oxen may be turned to a stack of hay, and they may continue to thrive; but at length the stack and the food will become exhausted, and without a further supply, the oxen will ultimately become poor and die. The vegetable and animal matter in our western soils is to the wheat what the stack is to the oxen, the food which causes growth, maturity and profit, and constant feeding must exhaust alike both. Although the clover lay affords vegetable food, it by no means makes up for the exhaustion of the wheat crop; and we suspect it benefits more by rendering the soil porous, and thus facilitating the decomposition of the vegetable matter which it contains, than by its own enriching qualities. We have little doubt but this alternation would soon tfail on ordinary soils; and we believe it cannos be long persevered in at the west without serioue detriment. The banks of the Hudson were once celebrated for their wheat crops; and within our recollection, west Vermont sent as fine wheat to the Troy and Lansingburgh markets, and it was their staple production too, as now comes from the west. *Now*, west Vermont consumes New York flour, her soil no longer producing good wheat in any quantity. And Oneida, too, is no longer distinguished as a wheat growing country; the specific food of this grain being in a measure exhausted in her soil. We are aware that the preceding cases do not afford exact parallels for the west. They are drawn principally from transition formations, while that of the west is secondary, and is more permanent in its natural fertility. To assume again our comparison, while nature had supplied one with hay *cocks* merely, she has bountifully furnished the other with hay *stacks*; and the result, we think, will be, that though the latter will hold out longer, they are nevertheless, imperceptibly diminishing, and must ultimately be exhausted, as the former have been, by injudicious cropping. Sterility is the worst disease that can afflict a farmer; and the adage teaches, that "an ounce of prevention is worth a pound of cure." It is far better to keep lands in good heart, by a judicious alternation of crops, than to restore them to fertility when they have become exhausted. Upon this view of the subject, our advice to the western farmers would be, that as soon as his circumstances are comfortable, he should cease to sow wheat upon the same grounds every other year, lest he should kill the goose that lays his golden eggs.—*Cultivator.*

Agricultural Report for October.

We are now fully employed in harvesting corn and potatoes; the former is a large crop, although many fields have suffered severely with the August drouth. Many fields are estimated to yield eighty bushels to the acre, and a great many from fifty to sixty. The potatoe crop is evidently short; the yield will fall short one third to one half of an average. The hills suffered more with the early rains, and less with the August drouth than the valleys.

The dairy is a very important branch of agriculture in this county, and we are happy to say is coming in, in quality and quantity, much better than was expected.

Wool.—Very little remains in first hands.

Farmers' Work for the month.—Embrace every fair day in taking up and securing your potatoes. It is very important that this is done before the Fall rains or frost saturate and harden the ground. Clear the fields intended for the next year's crop, of stone, make wall, and plough your loom soil for spring crop.

Cart out your manure, and clear your barn yards.

Assort your sheep, trim, tag, snuff and mark them; separate the ewes intended for breeding from the broken mouthed and weathers.—*Chenango Whig.*

Self-sharpening Wedge Plough.

The point of this plough is a bar of iron 12 to 18 inches in length, with steel at each end. This bar, when worn on one side, can be turned over, and then it presents a sharpened edge. When one end is worn short, the bar is reversed, and thus one bar is make to last a long while. The share is simply a small piece of either cast or wrought iron, nearly in the shape of a parallelogram. The advantages of this plough are that the point is always sharp, that any common blacksmith can supply the worn-out casting, and that the expense of keeping it in repair is less than the common cast iron plough. We are inclined to think it will do the best work. It is manufactured by Mr. Mayher of this city, and sold at the Agricultural Warehouse, 81 Barclay street.—*N. Y. Far.*

Patagonian Gourd.

On a visit to an agricultural friend in New-Jersey last week, we were shown a plant of the above name growing in his garden, which surpasses all the vegetables we ever saw for productiveness. Our friend informed us that he obtained and planted last spring *three seeds.* The quantity of vine and foliage is already prodigious, though apparently not yet near to its extent or maturity. The number of fruit was already very great, but the blossoms indicated that its bearing was only begun—certainly none of the gourds seemed near to their growth, though one of them hung from the vine which had run over a fence, *full four feet long*, in the shape of a club. Our friend promised to send us one of the gourds when ripe. He understands that it is eatable, being sliced and cooked like the egg plant. When we receive the one promised us we will speak farther on the subject. This account is long enough, and it is not our fault if it is not large enough.—*Farmer and Gardener.*

Draining.

The operation of draining is performed to free land from an excess of water. Where such an excess is allowed to remain, ploughing can only be imperfectly performed, and few of the cultivated crops can be grown with profit. Superfluous water is hurtful in the soil, and also in the subsoil, if it lies within the range of the roots of farm crops, by excluding air and heat, the vivifying influence of which, in the soil, is essential to healthy growth, and to the decomposition of vegetable food. If this water comes from springs, its temperature is too cold for cultivated plants; and if it settles from the surface, it stagnates, and during the heats of summer becomes deleterious alike to the health of plants and animals. Draining, therefore, is of primary importance upon most of our cultivated farms. And as the season has arrived when this operation is best performed, and when the laborers upon a farm have most leisure, we propose to make it the subject of a few remarks.

A superabundance of water may arise from various causes singly or combined, and various methods of draining are practiced for its removal.

Where there is a flat or slightly inclined surface, and a tenacious subsoil, of clay or hardpan, the rains that fall are arrested in their descent by the latter, and produce a cold, wet, uncongenial berth for healthy and vigorous vegetation. The best remedy in this case is underdraining,—because it is believed the cheapest and most efficient mode, and causes no waste of land. When this tenaceous subsoil is thin, and is underlaid by a porous stratum, the surplus water is often got rid of by boring or sinking pits through the tenacious layer. Pits or wells for this purpose are filled with large stones, and serve as outlets to the drains.

A tenacious subsoil is sometimes disposed in a concave or hollow form, the exterior raised and the center depressed, so as to retain the water, and form ponds or marshes. These can only be drained by an outlet through their rims, sunk below the level of the basin, into which lateral drains, covered or open, may be made to empty, to the extent required.

A tenacious subsoil may overlay a porous one, which is filled with water; and if the strata incline from a horizontal position, as they generally do, the water from below will frequently burst through the subsoil and become prejudicial to tillage husbandry. The evil here is to be re-

medied by cutting under drains, through the tenacious subsoil, or by pits through it by which the water may at once rise and be carried off by drains. A substantial drain across the upper border of a field, will often be sufficient, in this way, to lay dry the grounds below.

When both the soil and subsoil are tenacious clay or hardpan, draining will effect but little benefit, except in preventing the approach of waters from other grounds. Resort must here be had to digging or underdrains repeated at intervals of twenty to twenty-five feet.

In many cases springs burst forth in marshy grounds, and spread their waters over a wide extent, without being perceptible to the superficial observer. These should be intercepted at or near the source, so that their waters do not spread and saturate the soil, by sufficient drains, which may be covered, or blind drains, and should terminate in the main drain, or upon a lower surface.

The last cause of a superabundance of water which we shall notice, is that where, originating from springs, it descends from higher grounds, and saturates the slope, and perhaps the level at its base, so as to render the grounds in a measure unproductive. A porous soil often conceals the water from observation, as it filters through it without coming to the surface, but it nevertheless renders the soil cold and unproductive.—These waters should be arrested and carried off by horizontal drains across the slope, as near the source of the springs as practicable: perhaps at intervals below, and also at the base of the slope. These drains should be so deep, where it is practicable, as to afford an ample channel for the water in the hard subsoil, as otherwise the water will continue to pass down upon the face of the subsoil, and under the drains. These should be covered drains also, as being more efficient in remedying the evil than open drains, and if well constructed, requiring no repair.

There are some general rules in regard to draining which are to be regarded in all cases.

All drains should be as straight as possible; as this shortens the distance, and renders the sides less liable to be worn, and the waters less apt to be obstructed. They should be made with but a moderate fall, as where the inclination is great, the bottoms are liable to be worn by the water. They should penetrate the subsoil or hardpan, a sufficient depth to contain all the water that comes from above. Open drains should be so large as to contain and carry off all the water that may at any time be required to pass through them. The sides should be sloping, according to the nature of the soil; the more porous and spongy this, the greater slope is required.—They should in no case, perhaps, be less than three feet broad at the surface. I never make them less than four. They should be comparatively narrow at the bottom, as, by concentrating the water, the current acquires new force, and carries off the earth and other obstructions which would otherwise accumulate. The sides of all drains should be preserved firm and unbroken, and should be carefully cut with the spade, in the direction desired, and as the digging progresses. The sides of under drains may be perpendicular, and the breadth of the drain need be no greater than is required for the convenience of the workmen; but such drains should be filled as fast as they are dug out; because if left open any length of time, the earth is not only apt to fall in, but the sides get into a broken irregular state, which cannot afterwards be well rectified. It also deserves attention, that in most under drains, a proper covering of straw or sod should be put upon the top of the materials, to keep the surface earth from mixing with them.

The pit method of draining, is often effectual, when properly executed. When it is sufficiently ascertained where the bed of water is deposited, which can easily be done by boring with a post augur, sink a pit into the place, of a size which will allow a man freely to work within its bounds. Dig this pit through the tenacious subsoil, or of such a depth as to reach the bed of the water meant to be carried off; and when this depth is obtained, which is easily discerned, fill up the pit with big stones, and, if the water rises, carry it off by a stout drain to some adjoining ditch or mouth.

Under Drains are constructed of various materials, as stone, brick, tiles, brush, wood, turf, &c. Where they can be had, stones are unquestionably the best material.

Stone drains are of three kinds. A common, but the least efficient mode, is to dig a trench from two to three feet deep, and fill it half full or less, with stones promiscuously thrown in, and then to fill it up with earth. The next method is, to lay at the bottom a regular drain, with suitable stones, with an aperture of six or eight inches, upon which six or eight inches of stones are deposited in compact order, and then the trench is filled with earth. This sort of drain is extensively used in Scotland to drain large tracts of wet or boggy ground, and they are sometimes carried to the depth of 16 and 17, and commonly of 4 to 6 feet. An acurate survey is made of the grounds and drains, that in case of obstruction, the latter can be readily found. A third mode, and which we particularly recommend, on account of its permanency as well as cheapness, in all situations where it is practicable, is to use *broken stone* as the draining material. In constructing these a trench is first dug two feet deep; in the center of the bottom a narrow sloping spit is then taken out, to be filled up with the broken stone, and carefully cleaned, after which the stone is deposited, and covered either with other stones, straw, brush, or sods, to prevent the loose earth getting into the draining materials. The dimensions of the draining section, a term which we apply to that part filled with the broken stone may be proportioned to the quantity of water that is required to pass, and the abundance of the draining material. A spade, of the intended shape of the drainage section, must be provided to dig it, and also a scraper to smooth the sides of the cut, and to take out the loose earth. This spade should be 8 to 10 inches long, should taper from the upper to the lower end, and possess a strong socket for the handle, and a stout iron pin projecting from it, on which the foot may be placed to drive it into the ground. A spade six inches broad at top, and three or four inches at bottom, is in most cases sufficiently large. The scraper resembles a large pod augur, with a goose neck and long handle, with which the workman cleans the cut, as he progresses, without changing materially his position. A cubic yard of broken stone, the price of breaking which is ordinarily 62½ cents, will fill about seven yards of a drain of the above dimensions. Under drains cannot well be constructed, in this way, in bog earth or in quicksands: Their advantages, in a more tenacious stratum, arise from their not being liable to be disturbed by the plough, or the tread of cattle; their affording no harbor for moles; their not being liable to be worn away by the attrition of the water which passes in them, or choked up by water and earth from the surface. These drains possess no large cavities; and the water rather filters than runs through them.

Straw drains are sometimes employed, where better materials cannot be had. They are formed somewhat like the preceding, except that the under cut should not be above three inches at top, and one inch, or one and a half inches broad at bottom,—and that a rope of straw of adequate size, instead of broken stone, is employed to fill them. To give strength to a spade of the required dimensions, it should be made rounding on one side. The straw will fill only 5 or 6 inches of the cut, leaving an aperture below of 3 or 4 inches. If there is a constant run of water, it will as its force is concentrated in the narrow bottom, generally keep it free from all obstructions. The sod taken from the surface of the ditch should be preserved, and laid in upon the straw rope. The expectation is, that before the straw has decayed, the earth upon it will have become so compact as not afterwards to settle and close the drain. In some parts of England, sods are substituted for straw in which case they are cut from 12 to 18 inches in length, and are set in with the grass side downwards, and pressed in as far as they will go. I last year employed straw in draining some acres of wet springy land, in the manner above described, much of which had before been too wet for the plough, and even for the better grasses. Upon the field I have this season planted corn and potatoes, and the crop is very promising. The draining cost about nine cents the rod.

Brush drains are made in different ways. Faggots, tied in bundles, of a proper size, are sometimes laid in the bottom to the thickness of one or two feet. At other times, the trench being dug with shoulders like that intended for straw, short sticks are laid across the lower aperture, and the brush laid in. Our practice has been, to take dwarf pines, the buts from three to six inches, cut them into lengths of four or five feet, and commencing at the upper end of the drain, proceed to lay them in regularly and compactly, the buts downward, in a sloping form, until the drain is filled. The trench is then apparently full. The brush are then brought within the edges, smartly trod down, and the earth filled in.—*Brush drains should be sunk so deep as to have the brush, when pressed upon by the earth, below the reach of the plough, at least six inches*, otherwise they are liable to be disturbed and choked by loose earth. *The brush should be used in a green state*, and with the leaves upon it if practicable, as in this condition it lasts much longer.

A mode of draining clay soils wet by rain or surface water, practiced by Sir H. Fletcher, is thus dsscribed in the New Edinburgh Encyclopedia. "The upper soil is of good quality; but being situated in a mountainous part of the country, the frequent rains keep it so full of water that it produced only a coarse grass, worth 3s. per acre. The inferior soil of clay was of great depth. On grass lands he digs 22 inches or 2 feet deep; the first spadeful is of the turf, taken so deep as where it separates from the clay; the turf is dug carefully out and preserved unbroken, with its grass side up, and laid on one side of the cut; then, with a very strong spade, 18 inches long, 6 inches wide at top, and 2 at the bottom, he digs a spadefull in the clay, which the men spread about the land, on the side of the drain opposite to which the turfs were laid, as far as possible from the drain, so that none may get in again. A scoop follows to clear out the fragments in the bottom, which are also spread in like manner. They are then ready for filling; and, in doing this, he takes three stones of a thin flat form, two of which are placed against the sides of the drain, meeting at the bottom; and the third caps the other two. Thus a hollow triangular space is left to convey the water, which is subject to no accidents that can fill it up, or impede the current. Stones always sink deeper in the ground; and in the common method, this frequently causes stoppages, by their being partly buried in the clay; but the triangle, when it subsides, does it regularly and keeps its form and the passage for the water clear. One cart load of stones in this way, will do a considerable length of drain. They are carefully laid down by the side of the cut, with a shovel or basket; and if there are any small refuse stones left on the ground, after the drain is set they are thrown in above. The stones being thus fixed, the sods are then trimmed to the shape of the drain, and laid on them with the grass side downwards, and none of the clay used in filling up."

There are various other methods of draining, not so likely to be employed among us, at least for the present, which the protracted length of this article prevents our noticing at this time.—We have practiced many of the modes above suggested, and can confidently recommend the system of thorough draining as among the most profitable expenditures which can be made upon a farm.

With regard to the duration of hollow drains, or the length of time that the water will continue to flow in them, and preserve the soil in a proper state of dryness, it must necessarily depend, in a great degree, upon the nature of the materials with which they are filled, and the care that has been taken to prevent their being choked up by any soft soil. Independent of this last circumstance, a drain filled with stones, like the chan-

nel which supplies a natural spring, may endure for ever. Wood perishes at certain periods according to its nature; but it does by no means follow, that the drain should lose its effect in consequence of the destruction of the wood. If the earth over it form itself into an arch, the water will still continue to flow. Accordingly, drains filled with bushes and straw have been known to run well after forty years.—*Cultivator.*

From the Cultivator.

Skinless Oats.

To J. Buel, Esq.—In compliance with your request, I now give you some account of a new kind of oat, called the skinless oat; of which I received a small parcel (about a table spoon full) in the spring of 1832, said to have come from Siberia, in the north of Asia.

Owing to the very small quantity which I received, and being much pleased with their appearance, I, with great care, sowed them in drills in the garden. Their growth is very similar to the common oat, and of the same appearance at maturity, except the head is more compact and larger. The second year I sowed in the same manner, the product of which was about three bushels; and this season I sowed them broadcast upon ordinary ground. They matured some few days earlier than the common oat, which were sown on the same day on the adjoining ground, each kind having the same attention, in all respects, as to quantity of ground, cultivation, &c.

I have not yet threshed them. Their appearance on the ground was extremely fine; the usual quantity of straw, uncommon large and heavy heads, and the products, as to measure, certainly equal if not more than the common oat, and one third more in weight.

They are well adapted to our soil and climate, and require only the same cultivation as the ordinary kind. Half the quantity of seed, however, only, is required per acre.

When threshed the grain is entirely free from every particle of husk, and has precisely the appearance of the common oat hulled.

A sample of them may be seen at Mr. Thorburn's Seed Store, North Market-street.

I intend to thresh them soon, when I will endeavor to give some further account of them.

For a more particular description of these oats, I have thought proper to annex an extract from the New York Farmer, vol. 7, No. 1, page 26, which please publish.

Respectfully, your ob't servant,
A. THORP.

Albany, September 11th, 1834.

Extract—At a meeting of the Warwickshire Agricultural Society, a specimen of the skinless oat was produced by the Rev. Mr. Knott, which had been plucked that morning out of a piece of ground belonging to that gentleman at Wormlington. It was produced from seed furnished to him from Mr. Tucker of Heanton Punchardon, near Barnstable, Devonshire.

According to the account furnished to us by that gentleman, it was grown in the season of 1830 for the first time. It was produced in Great Britain, by Thomas Derenzy, Esq., of Clebemore Hall, who obtained the seed through a friend of his at Rotterdam, whither it was imported from Shantex, a remote district in China, and was quite unknown to Europeans till within three years.

The advantages which this extraordinary and valuable grain possesses over all other kinds of oats, are numerous, viz: When threshed from the sheaf it is exactly like oatmeal, and it is fit for immediate use for culinary purposes, and every other sort which oat meal is consumed for, the grain being quite free from every particle of rind or husk. The flavor is delicious, and it contains much more farinaceous matter. There is, of course, considerable saving of oats, and expense of kiln-drying, sifting, &c. &c., and one peck of it contains more nutritious food for a horse, than three pecks of common oats.

The produce is astonishing, the average being twenty-six bbls. of fourteen stone to the Irish acre, the exact quantity grown by Mr. Derenzy on one acre. It was not sown till the 4th May, 1830, and was reaped early in August the same year.

It was remarkably hardy, and well adapted to the climate.

Household Affairs.

Corn Starch, we are advised by an excellent house keeper, is no wise inferior to wheat starch, while it can be made with half the labor and expense. As this is the season for making it, we have obtained from our informant, for the Cultivator,

Directions for making it. Take 30 good ears of green corn, fit for eating, grate the corn with a large grater, a lanthorn will do, into a pail of water; turn the whole through a fine metal cullender, or a coarse cloth strainer, to separate the hulls, &c.; then change the water two or three times, to render the starch, which settles at the bottom, white and clean; and after the last water is removed, the starch may be cut in pieces, laid out a few days to dry, when it is fit for use, and may be kept any length of time. This quantity will suffice a year for a small family.

To boil Meat.—Let the following rules govern. After the water begins to boil, it should be kept boiling till the meat is cooked. Put the meat into cold water, suficient only to cover, and to keep it covered during the cooking process.—More water than this renders the meat less savory, and weakens the broth. The water should be heated gradually according to the thickness of the article boiled; the larger the piece of meat, the more moderate should be the fire. If the water boils before the meat is heated through, the latter will be hardened, and shrink up as if it were scorched. The slower it boils, the tenderer, plumper and whiter it will be. Fresh killed meat requires longer boiling, than that which butchers call ripe, and is withal more tough and hard.

To Steam Potatoes.—Put them clean washed, with their skins on, into a steam saucepan, and let the water under them be about half boiling; let them continue to boil rather quickly till they are done. *If the water once relaxes from its heat, the goodness of the potatoe is sure to be affected, and to become soddened, be the quality ever so good.* A too precipitate boiling is equally disadvantageous; as the nigher part to the surface of the root begins to crack and open, while the center part continues unheated and undecomposed.

To Make Potatoe Bread.—Boil the potatoes not quite so soft as common, then dry them a short time on the fire, peel them while hot, and pound them as fine as possible; next put a small quantity of pearl ash to new yeast; while it is working briskly, add as much rye meal or flour as can be worked in. Mix the whole well together, but do not add any water to it. After the dough is thus prepared, let it stand an hour and a half or two hours before it is put into the oven. Observe it will not require so long baking as regular flour bread.

Apple Jelly.—Take of apple juice strained 4lbs., sugar 1lb. Boil to a Jelly.—*Cul.*

Purifying Water.—Pulverised alum possesses the property of purifying water. A large table spoonful of pulverized alum, sprinkled into a hogshead of water, (the water stirred briskly round at the time) will, after the lapse of a few hours, by precipitating to the bottom the impure particles, so purify it that it will be found to possess nearly all the freshness and clearness of spring water. Four gallons, it is said, may be purified by a single tea spoonful.

Cooking Potatoes.—Of all the good things which nature produces, through the patient industry of farmers, there is nothing which is so agreeable to the palate as the *potatoe*, nor any one vegetable so universally esteemed; yet this is so frequently rendered unpalatable by the manner of cooking it, that but comparatively few are acquainted with the real flavor of this esculent root. Lovers of mealy potatoes will do well to attend to the following method communicated to us by a lady of this town, whereby potatoes a year old may be rendered as delicious as new ones boiled in the common manner. Peel them, put them into cold water, and let them remain two or three hours; then boil them in water which has been salted, observing that it boils when they are put in; pour off the water when they are done, shake them well for a short time, put them on the fire again, and at the expiration of ten or fifteen minutes they will be ready for the table.—*Lancaster Gaz.*

Vinegar in Cream.—The difficulty and labor frequently attending the churning of butter, led me to try a variety of experiments to ascertain if a method could be discovered for making butter come quicker than the usual mode. After trying several things, I found that by adding a tablespoon full of good vinegar to four gallons of cream, when put into the churn, I obtained butter in from seven to eight minutes. If this information will be of any service to your subscribers, you are at liberty to publish it.—*Far. & Mech.*

Fruit Ladder.

The following simple and useful Ladder, for gathering fruit has been recommended to us by a correspondent in Maine. It consists of two upright posts, from seven to ten feet long, (more or less, at the option of the constructor,) inclining towards each other, about four feet apart at the bottom, and one foot at the top. The rounds of the ladder pass through the posts, and are about a foot apart. They are made somewhat larger in the middle than at the places where they are inserted into the posts, to give greater strength to the machine. A third post is added to these, through which the top round of the ladder passes, permitting the post last mentioned to turn thereon, so that its lower end may be set at a greater or less distance from the other two posts, or rather from a straight line drawn between them. This ladder may be made light and portable, and possesses the advantage of supporting itself without leaning on any other object.—*New England Farmer.*

PRICES CURRENT.

ARTICLES.	PER	Oct. 17. ROCHESTER.	Oct. 13. NEW-YORK.
Ashes—Pot....	100lbs.	$3,40.....	$4,12 a 0,00
—— Pearl..	.....	3,60.....	4,75 a 4,80
Beeswax, yellow	lb.	0,18 a 0,20	21 a 22
Candles, mould	.....	0,10 a 0,11	13 a 14
—— dipped.	.....	0,09 a 0,10	11 a 12
Cloverseed....	.....	6½.....	7 a 7½
Flax, American.	.....	.....	7½ a 08
Flax seed, clean	tierce	9,00a10,00	12,50a13,00
Flour, Western.	barrel	4,75.....	5,31a 5,50
Grain, Wheat..	bushel	0,00a0,81	1,05 a1,07
—— Rye....	.....	0,62.....	70 a 75
—— Oats...	.....	0,28 a 30	40 a 41
—— Corn...	.....	0,50.....	72 a 75
—— Barley..	.....	0,53 a 00	65 a 67
Hemp, Americ'n	ton	.....	100 a 120
Hops, 1st sort .	lb.	.....	17 a 20
Plaster Paris...	ton	6,50 a 0,00	2,00 a2,12
Beef, Mess....	barrel	8,00 a10,00	8,75 a 9,50
—— Prime....	.....	6,00 a 8,00	6,25 a 6,50
Pork, Mess....	.....	14,00a15,00	13,50a14,50
—— Prime....	.....	11,00	9,00a9,50
—— in the hog.	100lbs.	4,00.....	.....
Tallow.....	.....	6,00 a 7,00	6,50 a 7,00
Hay.....	ton	8,00 a 10,00	9,75a11,20
Apples.....	bushel	50 a 100	.....

Peach Trees.

A FEW hundred *Peach* and *Nectarine* trees, consisting of select varieties, propagated from trees whose *genuineness has been proved by examinations of the fruit*; and a few plants of hardy American grapes—for sale by J. J. THOMAS,
Greatfield, near Aurora, Caguga co.

To Farmers.

THE Western Agriculturist and Practical Farmer's Guide, prepared under the superintendence of the Hamilton County Aricultural Society, for sale by HOYT & PORTER.
oct 18

From the New Monthly Magazine.

Beautiful Ballad.

Oh! lady, buy these budding flow'rs,
For I am sad, and wet and weary:—
I gather'd them ere break of day,
When all was lonely, still and dreary;
And long I've sought to sell them here,
To purchase clothes and dwelling,
For Valor's wretched orphan girls—
Poor me and my young sister Ellen.

Ah! those who tread life's thornless way,
In fortune's golden sunshine basking,
May deem my wants require no aid,
Because my lips are mute, unasking;
They have no heart for woes like mine,
Each word, each look, is cold—repelling,
Yet once a crowd of flatt'rers fawn'd,
And fortune smil'd on me and Ellen!

Oh! buy my flow'rs, they're fair and fresh
As mine and morning's tears could keep them;
To-morrow's sun shall see them dead,
And I shall scarcely live to weep them!
Yet this sweet bud, if nurs'd with care,
Soon into fullness would be swelling,
And nurtur'd by some gen'rous hand,
So might my little sister Ellen.

She's sleeping in the hollow tree,
Her only home—its leaves her bedding;
And I've no food to carry there,
To soothe the tears she will be shedding.
O! that those mourners' tears which fall;
That bell which heavily is knelling,
And that deep grave were meant for me,
And my poor little sister Ellen!

When we in silence are laid down,
In life's last fearless blessed sleeping,
No tears will fall upon our grave,
Save those of pitying Heaven's own weeping.
Unknown we've liv'd, unknown must die,
No tongue the mournful tale be telling,
Of two young, broken-hearted girls—
Poor Mary and her sister Ellen.

No one has bought of me to-day,
And night is now the town o'ershading,
And I like these poor drooping flowers,
Unnoticed and unwept am fading;
My soul is struggling to be free—
It loathes its wretched earthly dwelling!
My limbs refuse to bear their load—
O God! protect lone orphan Ellen.

The Happy Man.

Stopped at a Cobler's shop this afternoon to get my shoe mended. Think of a man, born with capacities for intellectual improvement and pleasure, lofty, lordly man, wasting his whole existence in a room; a filthy, small room; bending from morning till night over a lapstone and a piece of leather. While the glorious sun is rolling on in his golden course,& the wind is wafting onward the winged ship, like an eagle, over the ocean, and nature lies in most gorgeous and superb scenery, wooing the gaze and filling the gazer with noble feelings, this man sets perpetually straining his eyes to poke a hog's bristle through a little hole! I spoke to him kindly. I asked him if he was happy, and he answered "yes, as the day is long." "What!" I continued, thinking over my own sleepless nights, "have you no bad dreams; no anxieties; no cares gnawing within you; stealing away gradually the light from your eyes, the strength from your heart? No pangs for yesterday? No fears for to-morrow?" He stared at me a moment. Then he laughed and said, "No, none." When I thought more of this man, I was surprised at my great error. This man, this very ignorant laborer, whom I had first selected from all the world as a wretch, is in truth the *happy man*. I am not happy. Rich men, great men are not happy. I have watched them and questioned them, and I know they are not; but here is one who is. He possesses the precious jewel for which all on earth waste their lives in slavish toil. The luxurious lord is writhing in tortures; the malefactor is trembling on the scaffold; the affrighted crew are going down with the wrecked ship; the prisoner is languishing in his dungeon; hundreds, thousands, millions, of my fellow creatures are struggling, shrinking, weeping, despairing, playing with dangerous passions, following paths beset with snares for soul and body! Affection weeps over the new mound, disappointed ambition beats his breast in anguish; sensibility recoils from the inexorable realities of life; but here my little cobler sits and sings, safe in body, free in mind. I will seek out some business, peaceful as his, and never strive with the rest for fame or wealth.

PREJUDICE.—The following forcible and beautiful delineation of Prejudice is ascribed by Hugh Worthington, a late English divine, to the celebrated Dr. Price: "Prejudice may be compared to a misty morning in October; a man goes forth to an eminence, and he sees at the summit of a neighboring hill, a figure apparently of gigantic stature—for such the imperfect medium through which he is viewed would make him appear. He goes forward a few steps, and the figure advances towards him; the size lessens as they approach; they draw still nearer, and the extraordinary appearance is gradually but sensibly diminished; and at last they meet, and perhaps the person he had taken for a monster proves to be his brother."

Monroe Horticultural Garden & NURSERY.

THE subscriber offers to the public a choice selection of Fruit Trees, of French, German, English and American varieties, consisting of Apples, Pears, Plums, Peaches, Cherries, Apricots, Nectarines, Quinces, Currants, Gooseberries, Raspberries, Strawberries, Ornamental Trees, Shrubs, Plants, Hardy Roses, Vines, Creepers, Herbaceous Perennial Plants, Bulbous Roots, &c. &c.

ALSO—A few hundred of the Morus Multicaulis, or Chinese Mulberry, the White Italian Mulberry by the hunbred or thousand, Grape Vines of both native and foreign varieties, mosty of large size, for sale by the single vine, hundred or thousand, at reduced prices. The subscriber has a large collection of Green-House Plants of choice and select varieties, and in good condition.

Orders by mail or otherwise will be promptly attended to, and packages delivered in Rochester, or at the Canal one mile from the Nursery.

☞ Orders for *Mr.* Rowe's Nursery received by the Publisher of this paper.

Catalogues will be sent to those who wish them, gratis, or may be had by calling at the office of the Genesee Farmer. ASA ROWE.

Greece, *Monroe* co. N. Y. Sept. 13, 1834.

New Establishment.

THE subscribers having entered into Co-partnership in the Seed and Horticultural business generally, under the firm of Reynolds & Bateham, would give notice that they will receive, in a few days, a large and well selected assortment of new and choice Garden, Field and Flower Seeds, Bulbous Roots, Green-House Plants, Horticultural and Agricultural Implements, Books, &c., and that a Seed Store and Horticultural Repository will be opened at No. 60 Buffalo-street.

W. A. REYNOLDS,
M. BATEHAM.

Rochester, Oct. 1, 1834. oct 2-a6tfr2t

Moubray's Treatise on Poultry, &c.,

WITH abridgements and additions by the Editor of the New England Farmer, price 50 cts. For sale by HOYT PORTER & Co.

COBB'S MANUAL OF CULTURE OF SILK, &c. for sale by
HOYT & PORTER.

Linnæan Garden and Nurseries,

Flushing, near New-York.

WM. PRINCE & SONS have just published their *New Catalogues, with greatly reduced prices.* Application therefor must be made *direct to them*, per mail. Every department of the establishment is in the most perfect condition, in regard to the accuracy and superiority of its productions, and strangers are solicited to visit it and judge for themselves. The Fruit Trees are of large size, and in the most vigorous state, suitable for orchards where prompt bearing is desired. Among these are the fine new Flemish Pears, and the German varieties of Apples, Cherries and Plums, which are so well adapted to a northern climate. Ornamentul Trees and flowering shrubs can be furnished of the largest size, worth treble the price of small ones, as several years are thus gained in embellishment. The collections of Green-House Plants and hardy Flowering Plants are particularly rich and interesting; the assortment of Roses and Double Dahlias comprise all the new splendid varieties, and each collection occupies above an acre of ground. Splendid Dahlias will now be supplied at $3, $4,50, and $6 per dozen, each root a distinct named variety selected by us. Of Bulbous Flower Roots, the stock is so greatly increased that they will be sold at very low rates.

Chinese Mulberry, or Morus multicaulis, at $4,50 per dozen, or $25 per 100. Isabella, Catawba, Alexander and Winne Grapes, at $20 to $25 per 100. Fine Red Raspberries, $6 per 100; superior Lancashire Gooseberries, assorted, at $3 per dozen, and $20 per 100. When so desired, selections will be made of the most hardy kinds of Fruit and Ornamental Trees and Plants suited to a northern climate. When a large number of trees &c. is ordered, a discount will be made, and a credit allowed if so desired. Nurseries and other venders will be supplied at a liberal discount and a convenient credit.

The assortment of Garden, Field and Flower Seeds is exceedingly extensive, and forms a complete concentration of the choicest varieties known in Europe or this country, all of which have been raised under our own inspection, or grown expressly for us by our European correspondents. Their accuracy and excellence is expressly guaranteed, and *we ask no payment when the seeds do not prove exactly as represented.*

Among the Field Seeds are the following: Perennial Rye Grass, New Italian do., Lucerne, Dutch White Clover, Early Angus Oats, English Potatoe Oats, weighing 44 lbs. per bushel, Orchard Grass, English Oat Grass, Trifolium incarnatum, or Early Crimson Clover, Burnet, &c. Also, 50 bushels Potatoe Onions. Venders of seeds will be supplied at the most moderate rates possible, and at a credit to comport with their convenience. Orders sent *direct per mail* will have immediate dispatch, and every invoice from us has our *printed heading and signature.* oct 11-t3t

ELECTION NOTICE.

Sheriff's Office, Rochester, August 14, 1834.

A GENERAL Election is to be held in the county of Monroe on the 3d, 4th, and 5th days of November next, at which will be chosen the officers mentioned in the notice from the *Secratary of State*, of which a copy is annexed.

E. M. PARSONS, Sheriff
of the county of Monroe.

STATE OF NEW-YORK, SECRETARY'S OFFICE, *Albany, Aug. 1, 1834.*

SIR—I hereby give notice that at the next General Election, which is to be held on the 3d, 4th and 5th days of November next, a Governor and Lieutenant Governor are to be elected.

Notice is also given that two Senators are to be chosen in the Eighth Senate District, one in place of Trumbull Cary, whose term of service will expire on the last day of December next, and the other in the place of John Birdsall, resigned, whose term of service will expire on the last day of December, 1835.

JOHN A. DIX,
Secretary of State.

To the Sheriff of the county of Monroe.

N. B.—The Inspectors of Election in the several towns in your county will give notice of the election of a Representative to Congress from the Twenty-eighth Congressional District; also for the choice of Members of Assembly, and for filling any vacancies in County offices that may exist.

☞ All public newspapers in this county will publish the above, and send their bills to the Sheriff of the county. aug 16.